

CONNECTICUT STATE DEPARTMENT OF EDUCATION
Bureau of Health and Nutrition Services and Child/ Family/School Partnerships
25 Industrial Park Road
Middletown, Connecticut 06457

TO: Sponsors of National School Lunch Program & School Breakfast Programs

FROM: Maureen B. Staggenborg, Director
Child Nutrition Programs

DATE: September 1, 2005

SUBJECT: **Operational Memorandum # 20-05**
Food Safety Program & Hazard Analysis & Critical Control Point (HACCP)
Training

On November 7, 8, 9, 2005, the National Food Service Management Institute (NFSMI) will be coming to Connecticut to conduct a special training on developing a Food Safety program based on HACCP principles for School Nutrition Programs. The focus of this training will be to review with the school nutrition sponsors, the new requirements needed to develop and implement a Food Safety Plan/HACCP program in their schools.

Section 111 of the Child Nutrition and WIC Reauthorization Act of 2004 (Public Law 108-265) requires school food authorities (SFAs), during the 2005-2006 school year, to implement a food safety program for the preparation and service of school meals served to children. The program must be based on Hazard Analysis and Critical Control Point (HACCP) principles and conform to guidance issued by the Department of Agriculture (USDA). *All SFAs must have a fully implemented food safety program that complies with HACCP principles no later than the end of the 2005 – 2006 School Year.*

In July 2005, each school sponsor received a copy of the new USDA ***Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles***. This document serves as USDA guidance for the implementation of HACCP-based food safety programs in schools participating in the National School Lunch Program (NSLP) or the School Breakfast Program (SBP). This guidance identifies the minimum elements that must be included in a food safety program based on HACCP principles. This will be the guidance that is reviewed and used by the NFSMI during the November training sessions in Connecticut. Additional copies of this guidance may be obtained by going to the following USDA website: <http://www.fns.usda.gov/cnd/Guidance/>

Attached is a brochure and registration form for the upcoming training. Please complete and forward to the address indicated **no later than October 3, 2005**. The cost of the workshop is \$25.00 to assist in covering the expense of the hotel and meals. Please note that space is limited; therefore, the sessions will be open to food service directors/administrators and single unit managers only.

Questions about any of the information provided in this Memorandum may be directed to the following staff:

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